

# Cheesecake recipes are original, versatile

Two original recipes judged grand prize winners in the 1987 "Philly" Hall of Fame recipe contest proved once again that there is no end to the versatility and variety of one of America's favorite indulgences — the cheesecake.

The winning entries of the Philadelphia Brand cream cheese sponsored competition were submitted by Debbie Vanni from Libertyville, Ill., who won the appetizer and snacks category for "Southwest Appetizer Cheesecake" and Kim Marsden from Renton, Wash., grand prize winner in the cheesecake category for "Supreme Chocolate Cheesecake."



**SOUTHWEST APPETIZER CHEESECAKE**  
1/2 cup finely crushed tortilla chips  
2 tbs. margarine, melted  
1 cup cottage cheese  
2 8-oz. pkgs. cream cheese, softened  
4 eggs  
1 10-oz. pkg. sharp natural cheddar cheese, shredded  
1 4-oz. can chopped green chilies  
1 8-oz. container sour cream  
1 8-oz. container jalapeno-cheddar gourmet dip  
1 cup chopped tomato  
1/2 cup chopped green onions  
1/2 cup pitted ripe olive slices  
Sour cream

Combine crumbs and margarine; press onto bottom of 9-inch spring-form pan. Bake at 325°, 15 minutes.

Place cottage cheese in blender container. Cover; process on high speed until smooth. In large mixing bowl of electric mixer, combine cottage cheese and cream cheese, mixing at medium speed until well blended. Add eggs, one at a time, mixing well after each addition. Blend in cheddar cheese and chilies; pour over crust. Bake at 325°, 1 hour.

Combine sour cream and dip; mix well. Spread over cheesecake; continue baking 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Top with tomatoes, green onions, olives and sour cream. To serve, cut into wedges or spread on crackers.

16-20 servings.

"Supreme Chocolate Cheesecake" and "Southwest Appetizer Cheesecake" won the "Philly" Hall of Fame competition.

**SUPREME CHOCOLATE CHEESECAKE**  
1 1/2 cups (16) crushed creme-filled chocolate cookies  
1/2 cup margarine, melted  
2 8-oz. pkgs. cream cheese, softened  
1 1/4-cup can sweetened condensed milk  
3 eggs  
1 12-oz. pkg. semi-sweet chocolate pieces, melted  
2 tsp. vanilla  
1/2 cup margarine  
1/2 cup powdered sugar  
1 8-oz. pkg. semi-sweet chocolate pieces, melted, cooled  
2 tbs. orange-flavored liqueur

press onto bottom of 9-inch spring-form pan.

Combine cream cheese and milk, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and vanilla; pour over crust. Bake at 300°, 1 hour and 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan.

Beat margarine and sugar until light and fluffy. Add chocolate and liqueur, mixing until well blended. Spread over top and sides of cheesecake. Chill. Remove from refrigerator 30 minutes before serving. Garnish with chocolate curls, raspberries and powdered sugar, if desired. 10-12 servings.

Combine crumbs and margarine,

# Creamy herb sauce made without a whole lot of trouble

AP — French cooking is famed for its superb sauces. This herb sauce gives you all the flavor of a complicated French sauce without the fuss. Serve it with roast beef, pork, veal or steaks. When fresh herbs are available, you can substitute 1/4 teaspoon snipped fresh thyme and tarragon for the dried ingredients.

**CREAMY HERB SAUCE**  
1 cup sliced fresh mushrooms  
1 tablespoon finely chopped onion  
2 cloves garlic, minced

1/4 teaspoon dried thyme, crushed  
1/4 teaspoon dried tarragon, crushed  
2 tablespoons margarine or butter  
1 tablespoon all-purpose flour  
1/4 cup light cream or milk  
1/4 cup chicken broth  
2 tablespoons snipped parsley  
1 tablespoon brandy  
1 1/2 teaspoons lemon juice  
4 slices bacon, crisp-cooked, drained and crumbled

In a medium saucepan cook mushrooms, onion, garlic, thyme and tar-

ragon in hot margarine for 4 to 5 minutes, stirring frequently. Stir in flour. Add cream or milk and broth. Cook and stir over medium heat until thickened and bubbly. Add parsley, brandy and lemon juice. Cook and stir 1 minute more. Serve over sliced cooked meat. Sprinkle with bacon. Makes 1 and 1/2 cups.

Nutrition information per tablespoon serving: 84 cal., 2 g pro., 2 g carb., 7 g fat, 14 mg chol., 101 mg sodium.

# Cake goes topsy-turvy

AP — This is a favorite cold weather dessert. With the warm, melty brown sugar and butter topping baked on, it needs no other topping or sauce.

**APRICOT UPSIDE-DOWN CAKE**  
One 8 1/2-ounce can unpeeled apricot halves  
1/2 cup packed brown sugar  
3 tablespoons margarine or butter, melted  
1 tablespoon water  
1/2 cup flaked coconut  
1/2 cup shortening  
1/4 cup sugar  
1 egg  
1 1/2 teaspoons vanilla  
1 1/4 cups all-purpose flour  
2 1/2 teaspoons baking powder  
1/4 teaspoon salt

Drain apricots, reserving syrup. Add milk to reserved syrup to make 1/2 cup; set aside.

Combine brown sugar, margarine and water; spread in 9-by-9-by-2-inch baking pan. Sprinkle with coconut. Arrange apricots, cut side up, over coconut. In a small mixer bowl cream shortening and sugar until light. Add egg and vanilla; beat until fluffy. Stir together flour, baking powder and salt. Add flour mixture and milk mixture alternately to creamed mixture, beating well after each addition. Spread over apricot layer. Bake in a 350-degree oven 35 to 40 minutes. Cool in pan 5 minutes; invert onto plate. Serve warm. Makes 9 servings.

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# Turkey breast halved

AP — For a small, special dinner, choose a turkey breast half rather than a whole bird and cook it in your microwave oven. Cooking time is less than 40 minutes. You won't have to pass up stuffing, either. An herb bread-and-mushroom mixture goes under the skin.

**MUSHROOM-CAPPED TURKEY BREAST**  
1 cup chopped fresh mushrooms  
1/4 cup sliced green onion  
1/4 cup dry sherry  
1/4 teaspoon salt  
1/4 teaspoon dried basil, crushed  
1/4 cup soft bread crumbs (1 slice)  
One 2 1/2-to-3-pound turkey breast half with bone  
2 teaspoons cooking oil  
1/4 teaspoon paprika  
1/2 cup sliced fresh mushrooms  
1 tablespoon margarine or butter  
1 tablespoon cornstarch  
1/2 cup chicken broth  
1/2 cup skim milk

In a microwave-safe four-cup measure cook one cup mushrooms, 1/4 cup green onion, sherry, salt and basil, uncovered, on 100 percent power (high) eight minutes or until liquid has evaporated. Stir in bread crumbs; set aside.

To remove turkey bone, use a sharp knife to cut along bone. Rinse turkey; pat dry. Pull skin away, leaving it attached along one edge. Spread mushroom mixture over back. Replace skin; secure with wooden toothpicks. Combine oil and paprika; brush over skin. Place turkey, skin side up, on rack in 12-by-7 1/2-inch-by-2-inch microwave-safe dish. Cover with wax paper. Cook on high 35 to 45 minutes or until a thermometer registers 165 degrees, rotating dish three times. If necessary, shield with foil. Let stand, covered, 10 minutes or until thermometer registers 170 degrees.

In the four-cup measure cook 1/4 cup mushrooms, one tablespoon green onion and margarine, uncovered, on high 1 1/2 to 2 minutes. Stir in cornstarch. Add broth and milk. Cook, uncovered, on high 2 to 3 minutes or until bubbly. Pass with turkey. Makes 6 servings.

Nutrition information per serving: 250 cal., 39 g pro., 8 g carb., 5 g fat, 103 mg chol., 268 mg sodium. U.S. RDA: 17 percent riboflavin, 52 percent niacin, 14 percent iron, 33 percent phosphorus.

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